[36 cont.]

Cooking and Cooking Utensils

354 Lumps of surface limestone are generally used as hearthstones.
412 Here and there, as a great rarity, one finds a pounding stone of quartzite.

To pound the veldkost, small mortars, carved out of wood, with conical or hemispherical bottoms are used. In case the mortars become damaged, holes are made on either side of the crack, and the flaw is drawn together with bast strips and also smeared over with resin. The shape of the pestle, which is from 50 centimeters to one meter long, is shown in Figure 7.

415 Originally these !Kung had no pots and probably had no
[252] way of boiling anything. The usual manner of preparing food even today is to roast and grill it on and between hot stones. Nowadays,
[431] every horde owns a number of pots acquired from the Okawango.
[482] These pots have bast or tendon plaiting around them, by which they are fastened when carried on the march. The Okawango people
[439] gladly exchange these water pots, which they have carried with them on the waterless stretch, for food from the Bushmen in the area between Karakowisa and Nuragas.

416 Small cast-iron tripods are a very popular article. A
417 longish, crudely carved stirring stick, as well as a piece of hardwood for arranging the fire, completes the inventory of the Bushman kitchen. Spoons are unknown.

Clothing

291 The clothing of the woman, as has already been repeatedly described, consists of a front apron and a back apron, made of soft leather, and a leather cloak something like a pelerine. Usually she also has a carrying hide for the baby. Generally, the child does
[854] not sit on her back, as among the Blacks, but on the side of her hip.
[415] In addition, the woman has the large veld bag in which she keeps the
[412] finds from her collecting. On the march, the woman is equipped with the simple digging stick, pointed at the bottom.

The men are clothed only with the modesty apron and in addition